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Rates for advertising furnished on applica tion by letter or in person.

TO CORRESPONDENTS.

Articles relating to any topic within the scope of this paper are solicited.

We cannot promise to return rejected manuscript unless stamps are enclosed.

All communications for intended publication must be accompanied with real name, as a guarantee of good faith. No anonymous contributions will be regarded.

Money should be sent by Draft, Postoffice Money Order on DeLand, or Registered Letter, otherwise the publisher will not be responsible in case of loss. When personal checks are used, exchange must be added. Only 1 and 2 cent stamps taken when change cannot be had.

To insure insertion, all advertisements for this paper, must be received by 10 o'clock Monday morning of each week.

Subscribers when writing to have the address of their paper changed MUST give the old as well as the new address.

WEDNESDAY, NOV. 22, 1905.

Thanksgiving.

Thursday of next week is the day appointed as a day of Thanksgiving. It is well for us to set apart one day in each year in which we may render a special tribute of gratitude and praise to our Heavenly Father for all the many blessings that He has bestowed upon us during the year. The custom of setting apart one day as a day of special Thanksgiving each year, originated with the Puritans of New England, but has gradually spread until it is now a National Holliday. It is generally devoted to feasting and a good time. The old custom of having a family re-union on that day is a very pleasant one and should be kept up wherever it is possible to do so.

Florida farmers have, as a rule, good cause for thanksgiving. Crops and prices have been good. A few potato growers lost money on their spring crop, but many of them have already made part of it back on other crops. And they have a good prospect for doing well on their staple crop next season. On the whole it has been a prosperous year for the state. With the exception of the epidemic of yellow fever at Pensacola, the season has been unusually healthy. Therefore we have good reason to be specially thankful for our blessings.

Citrus Fruits In New York.

reports that the bulk of the receipt er variety of fruits for their own the future. of Florida oranges still consists of tables? It is true that we cannot grow immature fruit which has to be put into hot rooms to color up, but even cherries and some other fruits that are then is generally sour and not in active common at the North. Yet there are an uneducated boor is fast passing demand. Grapefruit has advanced a other fruits which could be grown away. To be an up-to-date farmer at

\$3.75 being about the top of the mar-loss of those that we cannot raise. In ket. The Fruit and Produce News re- the northern part of the state peaches ports the arrival of 107 boxes of Cuban may be had from May to October or grapefruit. It was said to be of sup- even later. Apples can also be raised erior size and quality, being equal in many places, not in as great variety if not superior to the best Florida grapefruit

The correspondent of the Packer says that there is a growing feeling among Florida orange growers that the shipments of green oranges is injuring the reputation of our fruit and that it ought to be checked, but so long as buyers are willing and even eager to buy the immature fruit it will be very difficult to put a stop to such shipments.

It is too bad that our climate will not allow of the holding of late oranges as long as it is done in California. Shipments of Valencia oranges are still being sold in New York. The last Fruit and Produce News reports the sale of a car of Valencias for a total of \$3,095,91. 41 boxes from this car sold at \$10, per box, the fancy averaged \$8.55, choice, \$7.40, and the standard \$6.71. The fruit was all in perfect condition. Several carloads of new California oranges are reported to be on the way.

A Parcels Post.

Because we have not mentioned the matter for some weeks, you are not to conclude that we have lost interest in the subject. We expect to keep up the campaign of education until every farmer and gardener finds out that he really wants a parcels post law. When the people want anything they will be sure to let it be known. When Congress becomes satisfied that the "dear people" are in earnest and demand the enactment of such a law there will be no unnecessary delay. Every member of congress wants to be re-elected, they all know that the power to send them back, or to keep them at home lies in the hands of the voters. If the people will let it be known that they want and mean to have a good parcels post system, they may be sure that it will come.

Do not be humbugged into thinking that a parcels post law will ruin all the small country stores. Even if it did, we should still advocate its adoption, because we believe in the greatest good for the greatest number, and the number of people that would be benefitted by a parcels post system, are a hundred to one storekeeper who would be injured by it. But we do not think that many of them would really lose by the change. Most of the goods that would be ordered by mail are not kept by the small merchant at all.

Make up your mind that you are in favor of such a law and then write to the members of the house of representatives from your district, and to both senators from your state and be sure that you make your meaning so plain that there can be no misunderstanding it.

More Fruit.

Why is it that our Florida farmers currants, gooseberries, raspberries, little but it is still difficult to get \$4.00, that will more than make up for the this age of the world requires a good

as at the North, but good ones have been ripened here and a few trees of such kinds as have been found to thrive would pay well for a little care and cultivation. What is known as the Yellow Cattley guava is almost as hardy as an orange tree and should be planted wherever the orange can be grown. The Cattley, red or strawberry guava, is not so hardy but is earlier and a much better fruit.

Were you from the Northern states? If so, do you miss the currant jelly of your old home? There is a fruit, not in common cultivation, that makes a very good substitute. A few trees of a variety of Elaeagnus, said to be longipes, but not agreeing exactly with the description of that species, have found their way into this neighborhood. The trees grow from 10 to 20 feet high, are evergreen, and stood a temperature of 18 last January without injury and bore fruit this year. The fruit is small, quite acid and makes very good jelly. Where it will stand the winters, Rhodomyrtus Tomentosus, commonly called downy myrtle, is a fruit that should be found in every garden. It is a large shrub and is well worthy of a place for its flowers if it never bore fruit. The blossoms are very large, pale pink and cover the bush almost entirely. The fruit, which ripens for several weeks in the fall is dark purple almost black, and has more of the raspberry flavor than any other fruit that we know. The bushes are not hardy in Northeast Florida, but will stand 22 to 25, and we keep it for the flowers and fruit though we do not get a crop more than once in two years.

There are usually one or more grape vines on every old place, of the socalled Scuppernong varieties. The name Scuppernong really belongs to the white kind only. These are much better than no grapes but are a poor substitute for such varieties as Delaware, Brighton, Niagara, etc. These grapes can be grown to perfection in Florida. Their cultivation for Northern markets has been almost entirely abandoned, as it did not prove profitable, not because the grapes would not grow but on account of low prices. Nearly every variety can be raised that is known to Northern grapegrowers. The Concord will grow thriftily and set large crops of fruit but the grapes will not ripen up evenly, when some berries on a bunch will be ripe others will be as green as they ever were, therefore the Concord is not a good kind to set out in this

We have not attempted to give a full list of the fruits that may be grown in the farmer's gardens. In many that we could not speak of all in one week. We hope that we have said enough to induce all who have not already a good supply of fruit to think favorably of The Fruit Trade Journal, this week, and fruit-growers do not have a great- the idea and make plans for more in

Enjoying Country Life.

The day when a farmer must be

liberal education, not only that, but also the ability to use it. It is not always the case that a man with a college diploma has also the common sense that is needed to carry on a modern farm successfully, that is profitably. The ability to make money, however, does not always carry with it the capacity to enjoy it properly. Make the home as beautiful as your means will permit. Have all the advantages and comforts of a city home that it is possible to bring into it. Make the surroundings pleasant and cheerful, have plenty of shade in the yard, not over the house, beyond a few vines along the porches. Green grass adds as much to the beauty of a home as blooming plants. Still be sure to have both. Read an article on the Esthetic Features of Farm Life, published elsewhere this week.

Japanese Sugar-Cane.

Editor Florida Agriculturist:

In regard to the inquiry about the merits of the Japanese sugar-cane as a profitable crop for farmers to cultivate. I will give my experience with it, for the benefit of the readers of your instructive and extremely valuable paper. I cannot give the comparison between it and the ribbon cane, as I have never raised that variety only as a test on high pine sandy soil, in which case the ribbon cane was a decided failure, while the Japanese cane in the next rows beside it was a most wonderful success. After reading my experience, those who have raised ribbon cane on high pine land can judge for themselves. commenced to experiment with Japanese sugar-cane in 1900 on high land and it has proved a most wonderful success, and in the past five years by careful observation I have learned that it is one of the most valuable crops that I can cultivate for other purposes than for syrup making. a forage crop and pasturage I have not discovered its equal. An average yield of syrup per acre is about 300 gallons of syrup from first year's planting, and as it produces nearly double the tonnage the second year from stubble, of course the increase in syrup is in proportion. I have positive information that 303 gallons was made from one-half acre of Japanese cane raised by Frank Eaton near Orlando. from first year's planting. quality of syrup, if properly made it has no equal.

The statement that it will not sugar is incorrect, but the juice can be evaporated to several degrees lower density, making a syrup weighing about 14 pounds per gallon. have kept the syrup two years without any perceptible change from its delicious flavor when first made. That it is a perennial makes it the cheapest crop to cultivate. It is first to start in the spring, and when the former makes up in the early spring his Japanese cane is all ready for the cultivator.

As a forage crop it is a revelation, and for stock feed I think it quite. if not much more valuable than for syrup. Do not understand me to advocate one crop farming for such is far from my thoughts. I am a firm believer and practicer in diversified farming, which is the only successful farming, but I do recommend that every farmer should cultivate a good liberal patch of Japanese sugar-

N. H. Fogg. Altamonte Springs Florida.

E. O. Painter Fertilizer Co.

Jacksonville, Fla.: Gentlemen: The Special Cane fertilizer you sent me last June gave me good results. I am just through grinding cane and making syrup and I can certainly youch for the best grade of syrup I ever made and know your fertilizer helped considerably to this Yours respectfully,

C. K. McQUARIE. DeFuniak Springs. Fla, Dec. 21, 190